





5

Sour Cream

ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



#### 2 PERSON | 4 PERSON

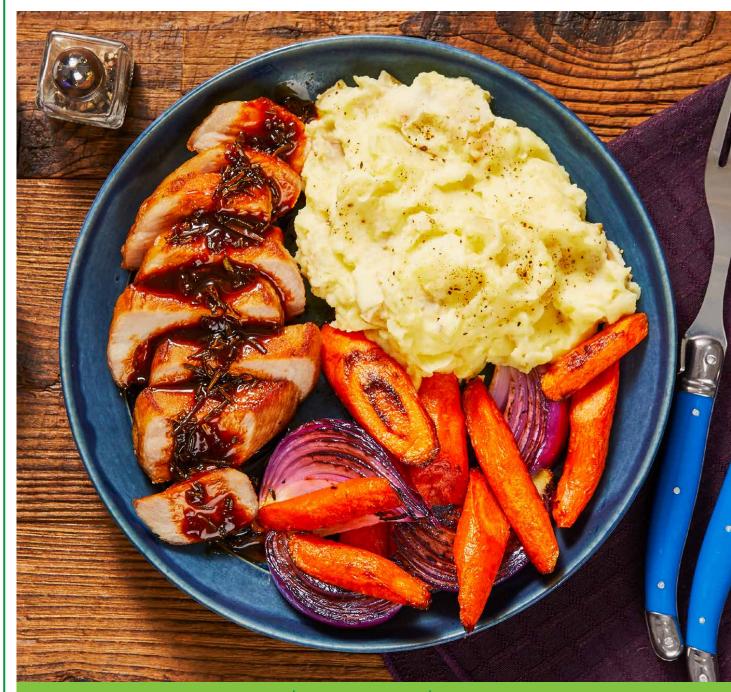
If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



G Calories: 610

**ROSEMARY PORK CHOPS** 

with Mashed Potatoes, Roasted Carrots & Pan Sauce



PREP: 10 MIN COOK: 40 MIN CALORIES: 650



# HELLO

#### ROSEMARY

Versatile herb with distinctive piney flavor, adds aromatic depth

## **GET IT DOWN PAT**

Blotting out moisture on the pork helps seasonings stick and ensures even browning once the chops hit the pan, creating a deliciously caramelized crust.

## **BUST OUT**

- Peeler
- Paper towels
- Baking sheet Large pan
- Medium pot · Potato masher
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP) Contains: Milk

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\*Pork is fully cooked when internal temperature reaches 145°





### **1 PREP & ROAST VEGGIES**

- · Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots on a diagonal into 1-inch-thick pieces. Halve, peel, and cut onion into 1/2-inch-thick wedges; mince a few wedges until you have 1 TBSP (2 TBSP for 4 servings).
- Toss carrots and **onion wedges** on a baking sheet with a large drizzle of oil, salt, and pepper.
- Roast on top rack until browned and tender. 25-30 minutes.



#### **2 COOK POTATOES**

- While veggies roast, dice potatoes into 1/2-inch pieces. (TIP: For a smoother texture, peel potatoes first.) Place in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender. 15-20 minutes.
- Reserve 1/2 cup potato cooking liquid. then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.



### **3 COOK PORK**

- While potatoes cook, pat pork\* dry with paper towels. Season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer pork to a cutting board. Wipe out pan.
- Meanwhile, strip rosemary leaves from stems: finely chop leaves until you have 2 tsp (3 tsp for 4 servings).
- Swap in **chicken**\* for pork. Cook chicken until cooked through. 3-5 minutes per side.



# **4 MAKE SAUCE**

- Heat a **drizzle of oil** in pan used for pork over medium heat. Add minced onion and chopped rosemary. Cook, stirring often, until onion is softened, 2-3 minutes.
- Add stock concentrate and ¼ cup water (1/3 cup for 4 servings). Bring to a simmer and cook until slightly thickened. 3-4 minutes
- Turn off heat and stir in 1 TBSP butter (2 TBSP for 4) until melted.



## **5 MASH POTATOES**

• Return pot with drained **potatoes** to medium-low heat. Add sour cream and 1 TBSP butter (2 TBSP for 4 servings). Mash until smooth, adding **splashes** of reserved potato cooking liquid as needed. Season generously with salt and **pepper**.



## **6 FINISH & SERVE**

- Slice pork crosswise.
- Divide pork, mashed potatoes, and veggies between plates. Top pork with sauce and serve.

